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GMCVB AND CAMPO VIEJO WINES LAUNCH 5th ANNUAL MIAMI SPICE RESTAURANT MONTH

MIAMI (June 1, 2006) – By popular demand from visitors, residents and restaurateurs, the Greater Miami Convention & Visitors Bureau (GMCVB) is bringing back **Miami Spice Restaurant Month Presented by Campo Viejo** for its fifth consecutive year this August and September.

"Miami Spice Restaurant Month presented by Campo Viejo has become one of the best reasons to visit or stay in Miami this summer," said William Talbert, GMCVB president & CEO. "Visitors and locals rave about being able to dine at the most exclusive restaurants at a fraction of the cost. It's so popular that nearly 80,000 Miami Spice meals were served last year."

"Campo Viejo wines from Spain is thrilled to partner again with the Greater Miami Convention & Visitors Bureau and the Miami Spice program to support the Miami community," said Rebecca Roberts, brand manager for Campo Viejo. "Like Miami, Spanish wines are 'en fuego'! It makes perfect sense for Campo Viejo to support the efforts of Miami's top chefs and restaurants through Miami Spice, promoting the food and wine experience, which is a large part of the Spanish culture."

Miami Spice Restaurant Month presented by Campo Viejo is a much-anticipated fine dining program offered throughout the months of August and September, encompassing specially-priced lunches and dinners at approximately 50 of the finest restaurants in town. Visitors and residents can feast on incredible three-course dinners for \$30.06 (excluding tax and gratuities) – a rare value opportunity at chic culinary hotspots.

Restaurants which have signed on to date include: Afterglow, Atrio at the Conrad Miami, Azul (Mandarin Oriental Miami), Bal Harbour Bistro, Carmen the Restaurant, China Grill, Chispa Restaurant & Bar, Cioppino (Ritz-Carlton, Key Biscayne), Christy's, Escopazzo Restaurant, Harry's Grille, La Cofradia, Mark's South Beach, Mendoza Miami Restaurant, Neomi's at Trump Sonesta, Novecento, Ola Steak & Tapas, OLA Restaurant, Pacific Time, Pascal's on Ponce, Preston's at Loews, Red Fish Grille, The

River Oyster Bar, Santo Restaurant, Shula's Steakhouse at the Alexander, St. Michel, SushiSamba Dromo, Tamara at the National Hotel, Touch Restaurant and 1200 Courtyard Grill at the Biltmore. Each year more than 50 of Miami's most exclusive restaurants participate. Consumers are encouraged to visit www.MiamiRestaurantMonth.com on a regular basis for updates on new participating restaurants and Miami Spice menus.

Many restaurants are also offering lunch for a flat \$20.06 (excluding tax and gratuities). Each restaurant will include an appetizer, entrée and dessert as part of the fixed price, which averages a 25-60 percent discount from the regular value.

In addition, American Express, who has been a long-time supporter of the restaurant industry and Taste of the Nation, will make donations to help fight hunger via the Miami Spice program.

For more information on participating restaurants, menus and other details visit: www.MiamiRestaurantMonth.com.

The Greater Miami Convention & Visitors Bureau (GMCVB) is a non-profit sales and marketing organization whose mission is to attract visitors to Greater Miami and the Beaches for leisure, business and conventions. For a vacation guide visit our website at www.MiamiAndBeaches.com or call 1-888-76-Miami (US/Canada only) or 305-447-7777. To reach the GMCVB offices dial 305/539-3000. Meeting planners may call 1-800-933-8448 (US/Canada only) or 305-539-3071 or visit www.MiamiMeetings.com.

Campo Viejo wines are available nationally and include a vintage dated Crianza, (two years minimum aging with at least one year in barrel; Suggested U.S. Retail: \$9.99), Reserva, (three years minimum aging with at least one year in barrel; Suggested U.S. Retail: \$12.99) and Gran Reserva (five years minimum aging with at least two years in barrel; Suggested U.S. Retail: \$24.99). Each of these wines offers tremendous value for the dollar and pair wonderfully with a wide array of foods. For further information on Campo Viejo please visit: www.CampoViejo-USA.com or contact Blythe Beaubien at 415-978-9909.

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